

[54] **PROCESS FOR PRODUCING SOYBEAN MILK**

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[57] ABSTRACT

A process for producing soybean milk without undesirable beany flavor or bitterness and giving soft and pleasant feel to the tongue, which comprises cooking unsoaked soybeans in an aqueous medium for as short a period as practicable, grinding the boiled soybeans while bringing them into contact with a sodium bicarbonate aqueous solution at a relatively high temperature, extracting the soyprotein and other water soluble components from the ground soybeans and removing a substantial amount of the solids from the slurry.

2 Claims, No Drawings